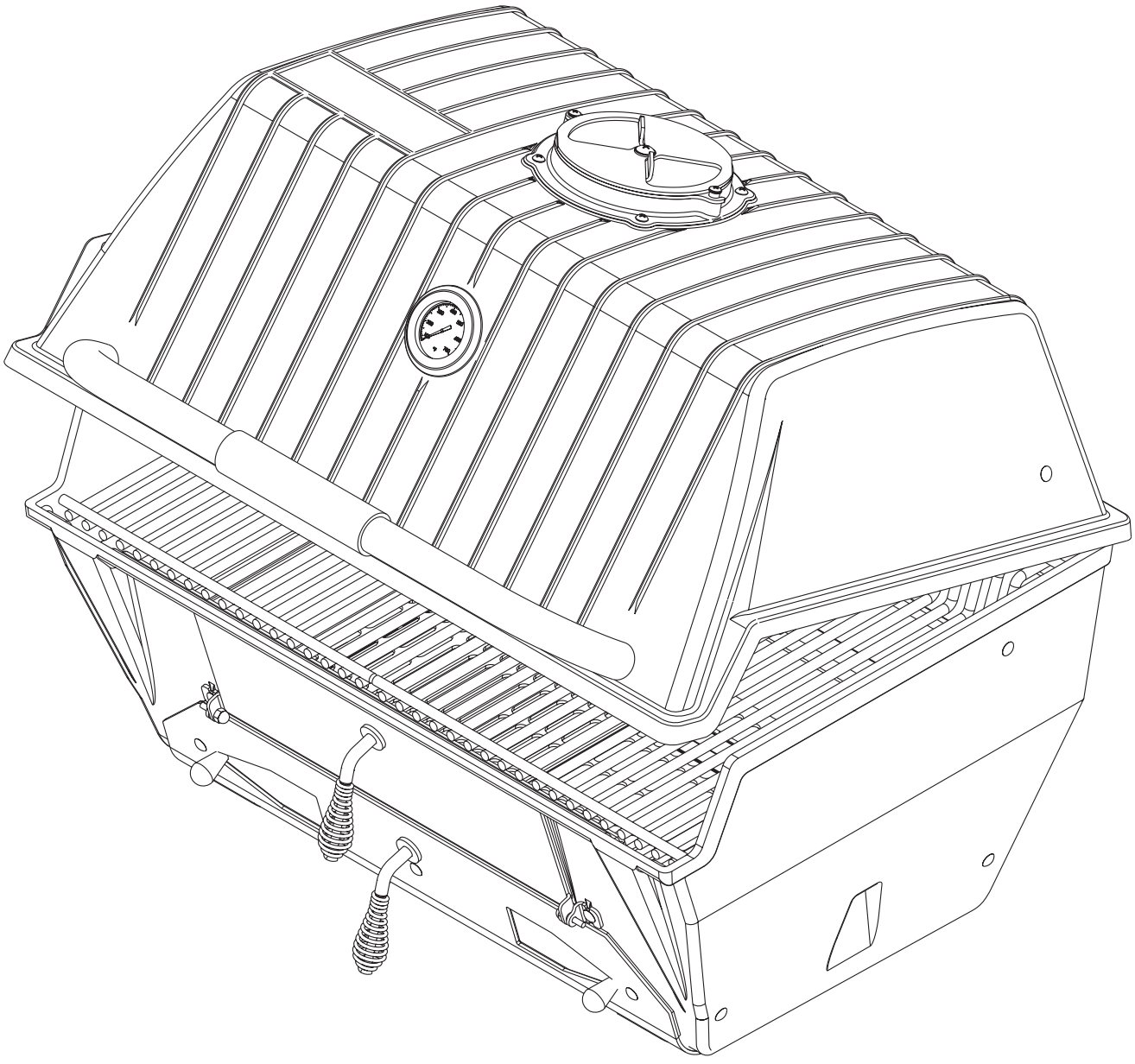
BROILMASTER®
PREMIUM GRILLS

INDEPENDENCE

CHARCOAL GRILL

Owner's Manual For Models:
C3-1



SAFETY INFORMATION

WARNING: FAILURE TO READ AND FOLLOW THE SAFETY INFORMATION MAY CAUSE SERIOUS BODILY INJURY, DEATH, FIRE, OR AN EXPLOSION RESULTING IN DAMAGE TO PROPERTY.

IMPORTANT
This manual should be read thoroughly by the installer and anyone who will use or maintain the grill. The installer should leave this manual with the user. The user should retain this manual for future reference when using or cleaning the grill and to properly identify any repair parts that may be required.

⚠ WARNING
Improper installation, adjustment, service or maintenance can cause personal injury or property damage. Never modify the grill. Use only parts and accessories produced by Broilmaster. For repair service or replacement parts or accessories, contact your Broilmaster dealer. Reference this manual for proper installation and maintenance instructions.

⚠ WARNING
Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any appliance as they may cause an explosion resulting in property damage.

⚠ CAUTION
Parts may have sharp edges. Wear leather work gloves and handle parts carefully during unpacking, assembly, and installation.

Assembly and Installation
1. Do not install this grill in or on recreational vehicles or boats.
2. Do not install or light this grill inside an enclosed area – such as a building, garage, screen porch, or gazebo.
3. Maintain proper clearance to combustibles (48” minimum on all sides). Check local codes and ordinances that may require where to place an outdoor cooking appliance from a structure.
4. Store grill outdoors in a well ventilated area.

Before Lighting
1. Place grill on a level non-combustible surface, away from combustibles such as buildings, vehicles, carports, awnings or overhangs.
2. Do not locate in windy settings. High wind can affect the cooking performance of the grill.
3. Clear the area around the grill of all combustibles such as dry leaves and bags – including the charcoal bag.
4. Empty the ash pan before each use to maintain proper air flow. The ash pan must be in place before lighting the grill.
5. Do not remove ashes from grill until charcoal is fully extinguished and grill has completely cooled – usually 24 hours.
6. Store any coals and ashes removed from the grill in an approved non-combustible metal container with an air-tight lid to prevent re-ignition.

Lighting
1. Use only high-quality charcoal – either hardwood lump or briquettes.
   Broilmaster Premium Natural Hardwood Lump Charcoal burns longer and hotter – with much better flavor.
2. Do not light with the lid closed.
3 Do not lean over grill when lighting or cooking.
4. Light the charcoal using a chimney starter, starter cubes, or an electric charcoal starter. Always follow the manufacturer’s instructions. Never use lighter fluid in your Broilmaster grill – this will void your warranty. Do not use gasoline, kerosene or alcohol to light charcoal. The use of these or similar products could cause an explosion.

Cautions for a Hot Grill
1. Never leave a hot gill unattended.
2. Never try to move a hot grill.
3. Keep children, pets and combustibles away from a hot grill.
4. Use heat-resistant gloves (such as barbecue or oven mitts) while cooking, adjusting vents and opening doors. Avoid flammable and/or loose clothing such as long sleeves, neckties, scarves, and aprons. Keep hair tied back or under a hat.
5. While grilling use long-handled heat-resistant grill tools to place, turn and remove food. Keep hands and arms away from direct heat.
6. Always beware of fire hazards. Beware of dry leaves, trees, bushes, wood decking and other combustible materials in proximity of the grill while in use as they may present a fire hazard if any hot charcoal or sparks are allowed to come into contact.
7. Keep the lid closed while cooking. The Broilmaster grill performs best with the lid closed to control temperature, prevent flare-ups, and retain moisture.
8. Use extreme caution when opening the lid; the sudden rush of air can cause flare ups. Before fully opening the grill, lift the lid an inch a few times to allow fresh air to enter slowly. This will control any flare ups.
9. Do not use water to control flare ups or extinguish coals. Close the lid and adjust the air vents.
10. To extinguish coals, close lid and the top and bottom air vents completely. Allow to cool for 24 hours before removing ash and coals.
11. Always use your grill in accordance with any local codes.

⚠ CAUTION
The Broilmaster Charcoal Grill is safe when used as intended and in according to the safety guidelines. It is the user’s responsibility to maintain safe operation of the grill and reasonable standards of care at all times. Always exercise extreme caution when lighting charcoal, cooking with hot charcoal, handling hot surfaces, and disposing of charcoal and ash.

Congratulations!

Welcome to the beauty, durability, and prestige of an Independence Charcoal Grill by Broilmaster. With award-winning excellence built into every feature and durability that surpasses other Premium charcoal grills, Broilmaster has manufactured the ultimate grills for discriminating outdoor chefs for over 30 years.

At Broilmaster, we continually strive to enhance the performance and quality of our products for your grilling enjoyment. Every effort will be made to ensure that Broilmaster continues to be your choice as the Premium grill of the future.

Whether you are at the lake or in the privacy of your own backyard, the Independence Charcoal Grill performs far beyond the ordinary and is designed to provide your family with years of outdoor cooking pleasure.

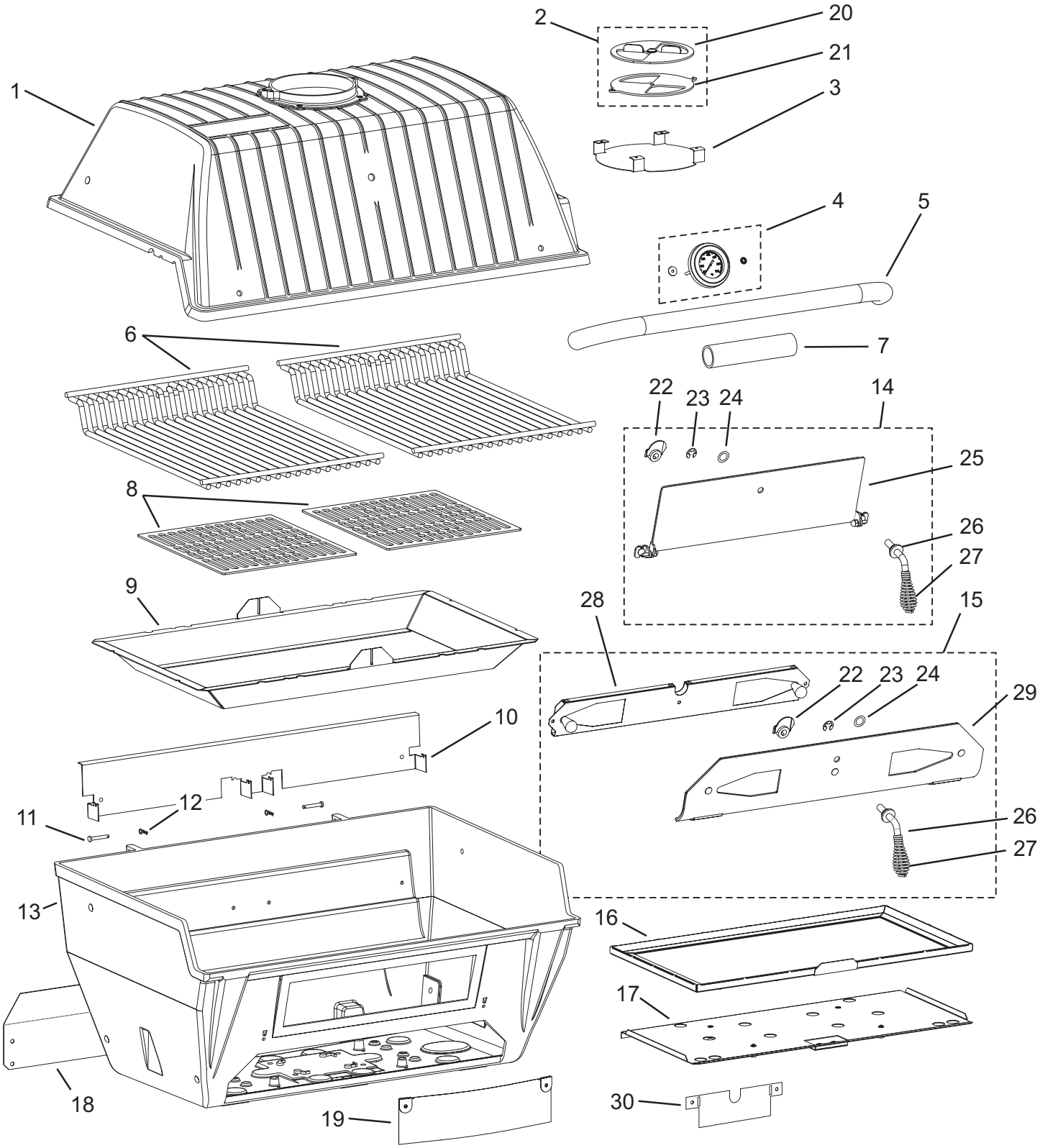
Thank You!

Broilmaster is a registered trademark of

Empire Comfort Systems, Inc.
918 Freeburg Ave.
Belleville, Illinois 62220
Telephone 800-851-3153

PARTS DIAGRAM

Order repair parts through your local Broilmaster dealer. To locate a dealer in your area visit www.broilmaster.com. Please provide the following information when placing a repair part order: Model Number, Purchase Date, Serial Number, Part Name, Part Number, and Quantity of parts needed. See Page 7 for parts ordering information.

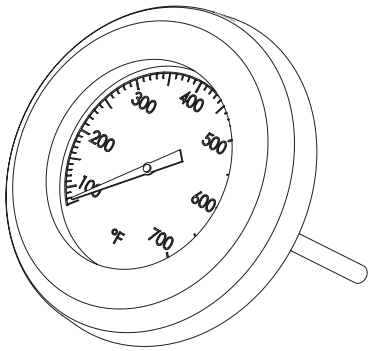


PARTS LIST

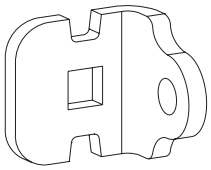
INDEX NUMBER	PART NUMBER	DESCRIPTION
1	B101882	GRILL BODY TOP
2	B102114	TOP VENT ASSEMBLY
3	B102112	SPARK ARRESTOR, LID
4	DPP119	HEAT INDICATOR
5	B070486	HANDLE
6	B101282	COOKING GRID
7	B073097	FOAM GRIP
8	B101875	CHARCOAL GRATE
9	B101892	CHARCOAL TRAY FRAME
10	B102111	REAR SUPPORT BRACKET
11	B057804	HINGE PIN
12	B057805	BRIDGE PIN
13	B101878	GRILL BODY BOTTOM
14	B102109	CHARCOAL LOAD DOOR (COMPLETE ASSEMBLY
15	B102102	ASH PAN DOOR (COMPLETE ASSEMBLY)
16	B101909	ASH PAN
17	B102110	ASH PAN SHELF
18	B102090	REAR CART COVER
19	B102091	FRONT CART COVER
20	B101865	VENT TOP
21	B101864	VENT BASE
22	B101976	LATCH PAWL
23	B101990	E-CLIP
24	B101988	WASHER
25	B101862	DOOR, CHARCOAL LOAD
26	B101976	LATCH ROD
27	B101911	SPRING HANDLE
28	B101861	BAFFLE TRACK ASSEMBLY
29	B101870	DOOR, ASH PAN
30	B101768	COVER PLATE, SS
NS	B102101	HARDWARE PACK

NS - NOT SHOWN

HARDWARE PACKAGE



HEAT INDICATOR
(QTY. 1)



LOAD DOOR
PIVOT (QTY. 2)

FOAM GRIP
(QTY. 1)

5/32 ID x 9/16 OD SS
WASHER (QTY. 1)

SPACER (QTY. 1)

5/32 ID SS
PUSH-NUT (QTY. 2)

10-24 SS KEPS NUT
(QTY. 6)

1/4-20 SS HEX NUT
(QTY. 2)

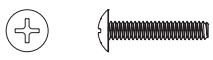
10-24 SS LOCKING NUT
(QTY. 2)

10-24 x 3/8 SS
TRUSS-HEAD SCREW (QTY. 4)

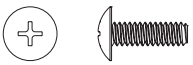
10-24 x 1-1/4 SS
PAN-HEAD SCREW (QTY.2)

10-16 x 3/4 SS
PAN-HEAD SCREW (QTY. 4)

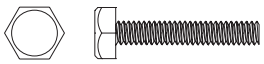
10-24 x ½ SS CARRIAGE
BOLT (QTY. 2)



10-24 x 1 SS
PAN-HEAD SCREW (QTY. 2)



1/4-20 x 3/4 SS
TRUSS-HEAD SCREW (QTY. 1)



1/4-20 x 1-1/2 SS
HEX-HEAD SCREW (QTY. 4)

10-16 x 1/2 SS
PAN-HEAD SELF-DRILLING
SCREW (QTY. 2)

MASTER PARTS DISTRIBUTOR LIST

To Order Parts Under Warranty, please contact your local Empire dealer. See the dealer locator at www.empirecomfort.com. To provide warranty service, your dealer will need your name and address, model number, purchase date and serial number, and the nature of the problem with the unit.
To Order Parts After the Warranty Period, please contact your dealer or one of the Master Parts Distributors listed below. This list changes from time to time. For the current list, please click on the Master Parts button at www.empirecomfort.com. Please note: Master Parts Distributors are independent businesses that stock the most commonly ordered Original Equipment repair parts for Heaters, Grills, and Fireplaces manufactured by Empire Comfort Systems Inc.

Dey Distributing
1401 Willow Lake Boulevard
Vadnais Heights, MN 55101

Phone: 651-490-9191
Toll Free: 800-397-1339
Website: www.deydistributing.com
Parts: Heater, Hearth and Grills

East Coast Energy Products
10 East Route 36
West Long Branch, NJ 07764

Phone: 732-870-8809
Toll Free: 800-755-8809
Fax: 732-870-8811
Website: www.eastcoastenergy.com
Parts: Heater, Hearth and Grills

Victor Division of F. W. Webb Company
200 Locust Street
Hartford, CT 06114

Phone: 860-722-2433
Toll Free: 800-243-9360
Fax: 860-293-0479
Toll Free Fax: 800-274-2004
Websites: www.fwwebb.com & www.victormfg.com
Parts: Heater, Hearth and Grills

HOW TO ORDER REPAIR PARTS

Parts Not Under Warranty

Parts can be ordered through your Service Person, Dealer, or a Master Parts Distributor. See this page for the Master Parts Distributors list. For best results, the **service person or dealer** should order parts through the distributor. Parts can be shipped directly to the **service person/dealer**.

Warranty Parts

Warranty parts will need a proof of purchase and can be ordered by your Service Person or Dealer. Proof of purchase is **required** for warranty parts.

All parts listed in the Parts List have a Part Number. When ordering parts, first obtain the Model Number and Serial Number from the name plate on your equipment. Then determine the Part Number (**not** the Index Number) and the Description of each part from the following illustration and part list. Be sure to give all this information . . .

Appliance Model Number _____ Part Description _____

Appliance Serial Number _____ Part Number _____

Type of Gas (Propane or Natural) _____

Do not order bolts, screws, washers or nuts. They are standard hardware items and can be purchased at any local hardware store.

Shipments contingent upon strikes, fires and all causes beyond our control.

WARRANTY TERMS

Empire Comfort Systems Inc. warranties this Broilmaster premium grill to be free from defects at the time of purchase and for the periods specified below. Broilmaster Premium Grills must be installed by a qualified technician and must be maintained and operated safely, in accordance with the instructions in the owner's manual. This warranty applies to the original purchaser only and is not transferable. All warranty repairs must be accomplished by a qualified gas appliance technician.

Limited Lifetime Parts Warranty – Against Rust-Through

If the items listed below fail because of defective workmanship or material, Empire will repair or replace at Empire's option.

- Aluminum Grill Housing (except paint)
- Stainless Steel Rod Cooking Grids and Stainless Steel Griddles
- Select Stainless Steel Components – Cart, Mounting

Limited Five-Year Parts Warranty – Against Rust-Through

If the items listed below fail because of defective workmanship or material, Empire will repair or replace at Empire's option.

- Charcoal Grates

Limited One-Year Parts Warranty

Empire will repair or replace at Empire's option all other parts and accessories because of defective workmanship or material – including those made from stainless steel – unless specified above

- Paint on Aluminum Grill Head

Note: Using lighter fluid will void the warranty. Always light charcoal with a chimney, lighter cubes or an electric starter.

Duties Of The Owner

The appliance must be installed by a qualified installer and operated in accordance with the instructions furnished with the appliance.

A bill of sale, cancelled check, or payment record should be kept to verify purchase date and establish warranty period.

Ready access to the appliance for service.

What Is Not Covered

Damages that might result from the use, misuse, or improper installation or storage of this appliance.

Travel, diagnostic costs and freight charges on warranted parts to and from the factory.

Claims that do not involve defective workmanship or materials.

Unauthorized service or parts replacements.

Removal and reinstallation cost.

Inoperable due to improper or lack of maintenance.

The costs of a service call to diagnose a problem and labor for replacement or repairs.

How To Get Service

To make a claim under this warranty, please have your receipt available and contact your installing dealer. Provide the dealer with the model number, serial number, type of gas, and purchase verification. The installing dealer is responsible for providing service and will contact the factory to initiate any warranted parts replacements. Empire will make replacement parts available at the factory. Shipping expenses are not covered.

If, after contacting your Empire dealer, service received has not been satisfactory, contact: Consumer Relations Department, Empire Comfort Systems Inc., PO Box 529, Belleville, Illinois 62222, or send an e-mail to info@empirecomfort.com with "Consumer Relations" in the subject line.

Your Rights Under State Law

This warranty gives your specific legal rights, and you may also have other rights, which vary from state to state.

Broilmaster is a Division of Empire Comfort Systems, Inc.

GRILL ASSEMBLY

Grill Mountings
Assemble your base option before assembling your Broilmaster grill head.

Refer to the Broilmaster Cart, Base, and Post instructions provided with each accessory for assembly, installation, and mounting procedures.

Before You Begin
All Broilmaster grills require some assembly and installation. Follow all instructions unless noted to apply only to other specific models.

If you purchased an accessory with your Broilmaster, follow the instructions provided with the accessory for assembly and installation. If an instruction refers to a step that is not required for your grill model, please continue to the next step.

Compare the parts found in the shipping container to the parts list provided. If any parts are missing contact your Broilmaster dealer before beginning assembly.

CAUTION: Parts may have sharp edges. Wear leather work gloves and handle parts carefully during the unpacking, assembly and installation.

Recommended Tools
These items are recommended for the assembly of your grill:

- Phillips screwdriver
- Adjustable wrench
- Socket set
- 1/8” Allen Wrench
- Cordless Drill with Phillips Bit

Note: Built-in Kit can not be used with Independence Charcoal Grill.

Remove Lid From Bottom
1. To ease installation, remove the grill body top from the grill body bottom by removing the two hinge pins and clips. See Figure 1.

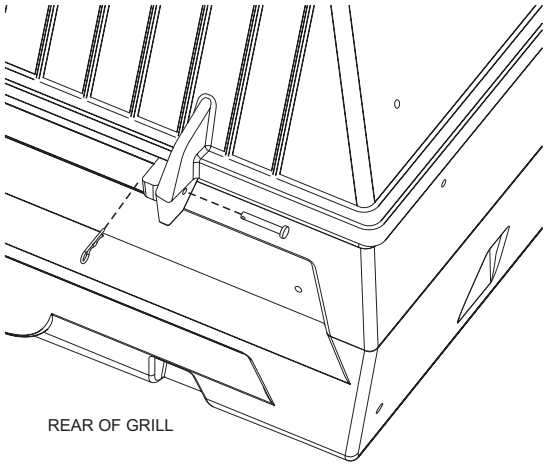


Figure 1

Install Grill Body Bottom on Mounting (cart or posts)
Note: When mounting to a patio post or in-ground post the four “carriage bolts” and nuts in the post mounting holes located on the grill bottom must be removed and relocated to the four outside cart mounting holes marked by arrows. See Figure 2.

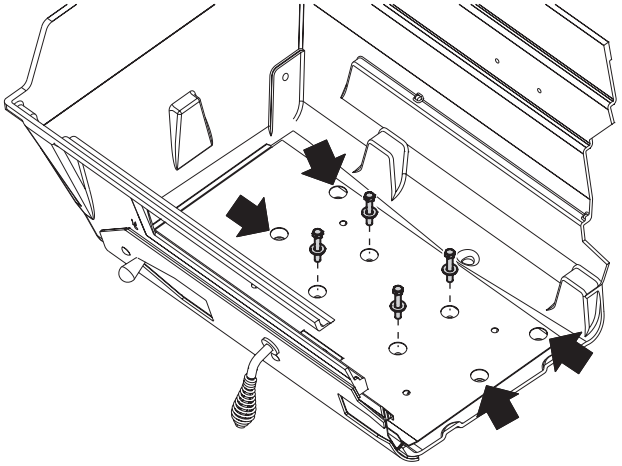


Figure 2

1. Refer to the cart or post installation instructions that came with the mounting options to attach grill body bottom to mounting option.

GRILL ASSEMBLY

Rear Support Bracket

1. Align the four holes and attach the rear support bracket to the back inside of the lower grill body with four #10-24 x 3/8” screws and four #10-24 keps nuts. See Figure 3.

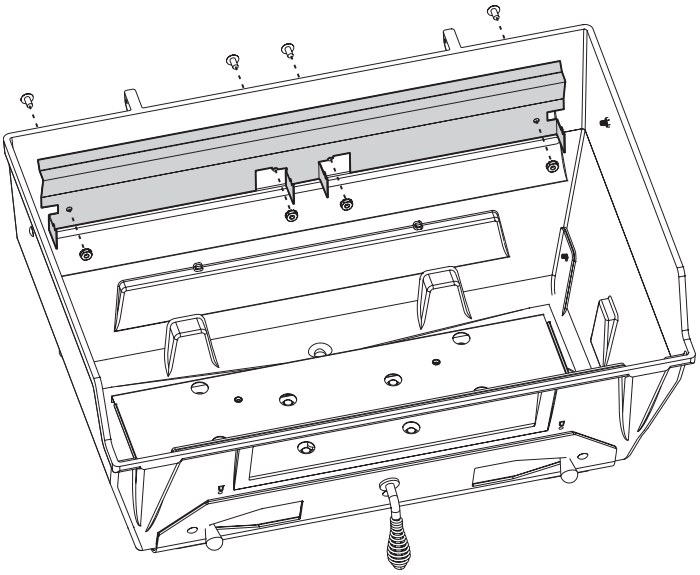


Figure 3

Load Door

1. Attach one door pivot using one #10-24 x 1/2” carriage bolt and one #10-24 keps nut on the front of grill body bottom.
2. Insert the load door swing pin into the already attached door pivot. While holding the door in place slide the second door pivot on the opposite side door swing pin. Attach the second door pivot to the front of the grill body bottom using one #10-24 x 1/2” carriage bolt and one #10-24 keps nut. See Figure 4.

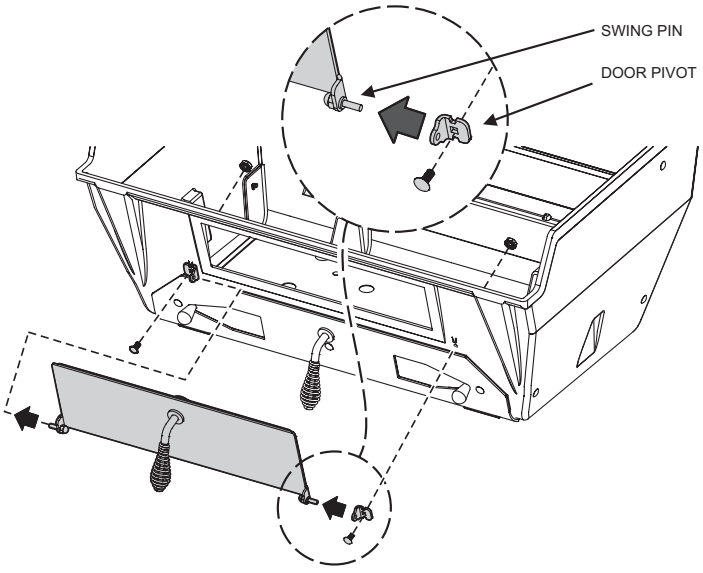


Figure 4

Adjusting Door Latches

1. The doors should be checked for a tight fit when doors are latched.
2. If the door latches need to be adjusted loosen the set screw on the latch pawl with a 1/8” Allen wrench.
3. Slide the pawl in or out on the shaft to adjust for the proper tension when the door is closed. Retighten set screw. See Figure 5.

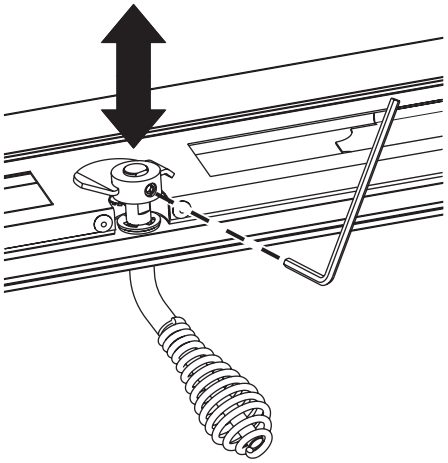


Figure 5

Attach Top Smoke Vent Assembly

1. Attach the vent base and vent top with one 1/4-20 x 3/4 truss head screw and two 1/4-20 hex nuts. Hand tighten first nut against vent base. Tighten second nut against the first (as a jamb nut) using a 7/16 wrench. See Figure 6.

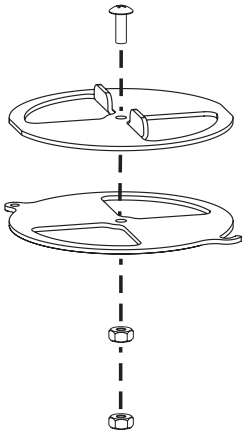


Figure 6

GRILL ASSEMBLY

2. Attach vent stop using one #10-24 x 1-1/4 pan-head screw and spacer on the right side of the top vent opening. Tighten with #10-24 lock nut from underside of grill body top. Use hand tools. See Figure 7.

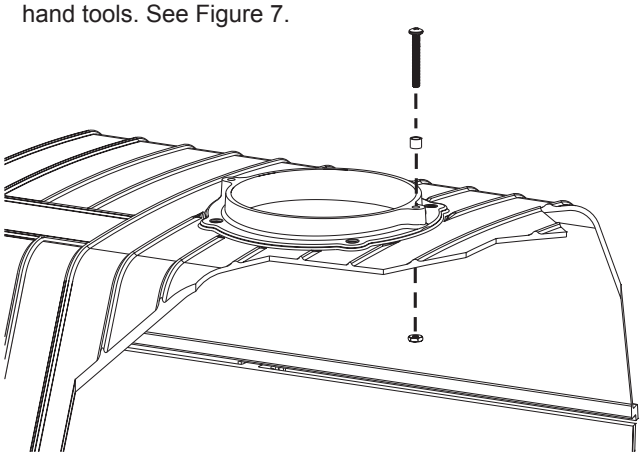


Figure 7

3. Place the smoke vent assembly on top vent opening and secure with one #10-24 x 1-1/4 pan-head screw and one #10-24 locknut on underside of grill body top. Do not tighten so much that the vent cannot swing open and close freely. Use hand tools. See Figure 8.

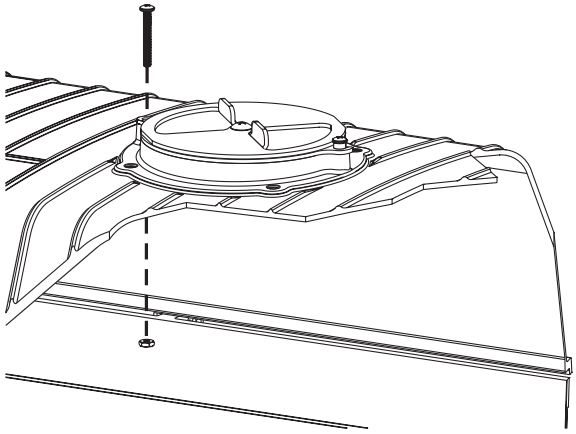


Figure 8

Upper Spark Arrester Plate

1. Secure the upper spark arrester plate to the inside of the grill body top using four #10-16 x 3/4" pan-head screws as shown in Figure 9.

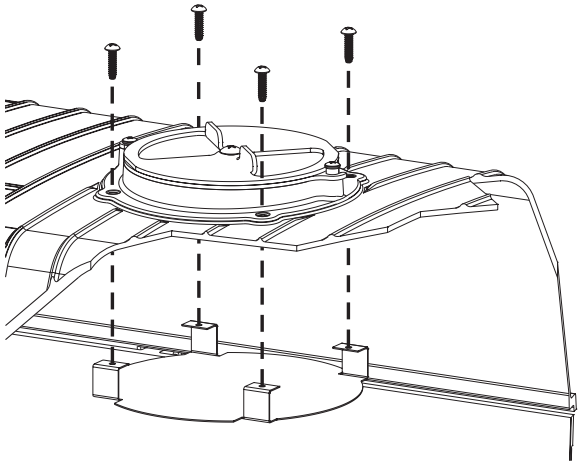


Figure 9

Handle

Tip: For ease of installation, slightly lubricate the front handle with liquid soap before pushing the foam grip into place. **See Figure 10.**

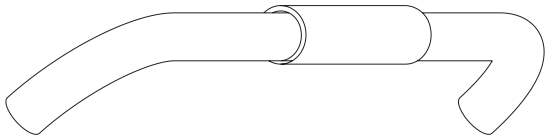


Figure 10

Fasten the front handle to the grill lid with two #10-24 x 1" screws. **See Figure 11.**

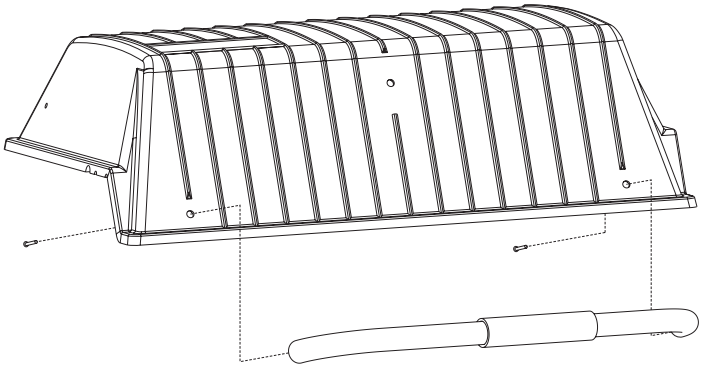


Figure 11

GRILL ASSEMBLY

Install Heat Indicator

1. Insert heat indicator probe through the hole in the grill body lid. Slide on 5/32” ID x 9/16” OD washer and press on 5/32 ID push nut to secure. Use a 1/4” socket to push on the push nut.

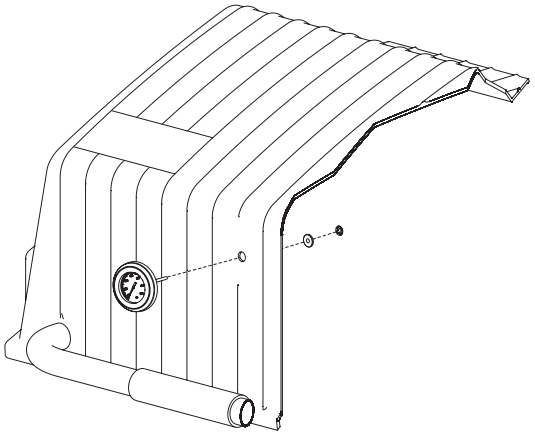


Figure 12

Reinstall Grill Body Top to Grill Body Bottom

1. Secure the grill body top to the grill body bottom by replacing the two hinge pins and clips. See Figure 13.

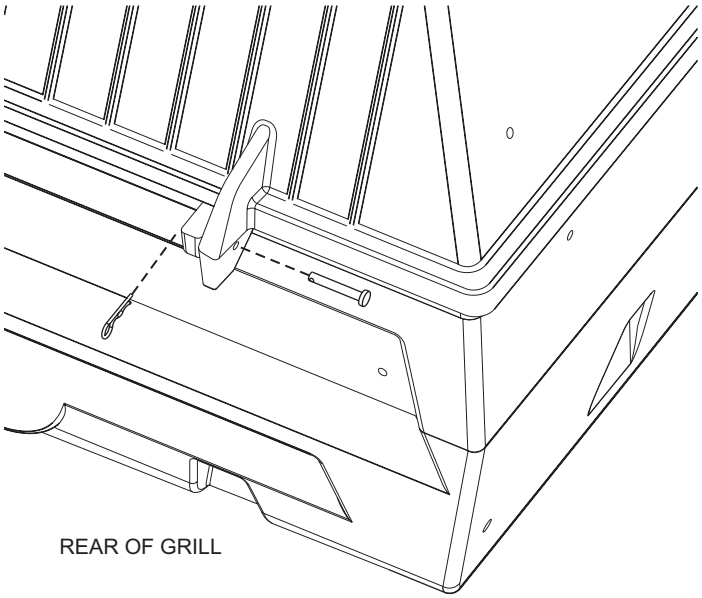


Figure 13

Install Shelving

1. If your grill has side shelves they should be installed at this time. See shelving installation instructions that came with the shelving accessory. Note: Remove and discard plugs on side of the grill where the side shelf will be installed.

Charcoal Frame and Grates

1. Place the charcoal grate frame in the lower grill body bottom on the lower casting ledge front and back. See Figure 14.
2. Set the charcoal grates into place in the bottom of the charcoal grate frame. See Figure 14.

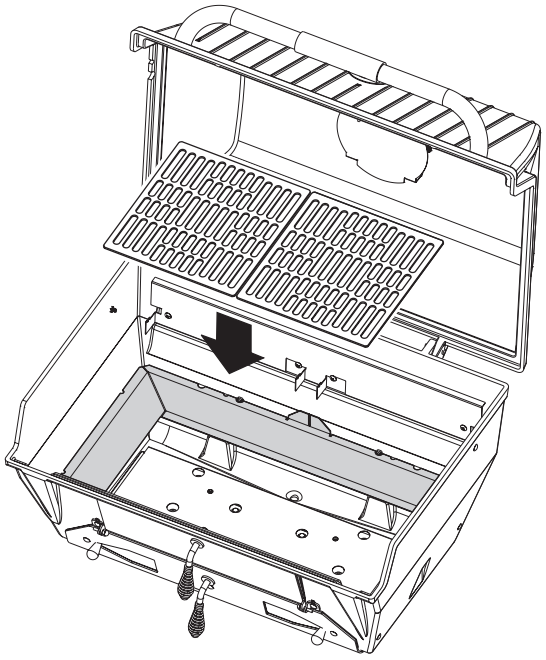


Figure 14

3. Set the cooking grids in place.

Ash Pan

1. Open the lower access door and slide the ash pan into place and close and latch the door. See Figure 15.

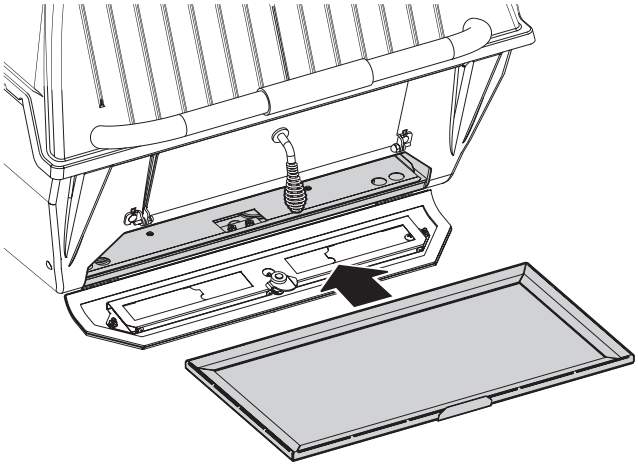


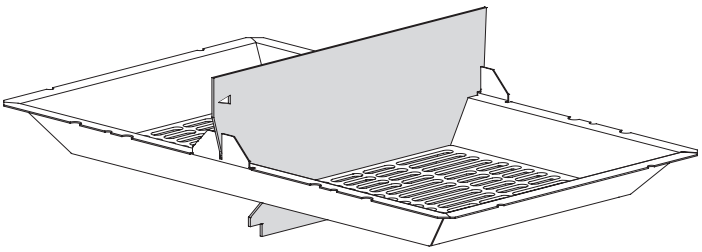
Figure 15

OPERATION

IMPORTANT!
Initial Use: The first time you use your Broilmaster Charcoal Grill, keep the cooking temperature between 350 to 400 degrees maximum. This will season the paint and set gasket glues properly. Let burn for at least 60 minutes at 350 to 400 degrees to burn off any manufacturing oils and paints before placing food on the grill. **Never use grill without ash pan in place.**

Lighting Instructions

1. Follow the instructions below to build a fire. You may use charcoal briquettes or Broilmaster recommends quality Broilmaster Premium Natural Hardwood Lump Charcoal for a longer, hotter burn with less ash and more flavorful wood taste.
2. Make sure the ash pan is clean to start. Open lower door and slide out ash pan. Dispose of ashes in an approved metal container as described in the safety section. **Do not remove hot coals.** Replace the ash pan, close and latch door.
3. Filling Charcoal Tray
   - Full Firebox Tray: Pile the charcoal in a pyramid shape on the charcoal tray with enough charcoal so when spread out it is not higher than tray sides but covers the entire charcoal tray (about 5 to 7 pounds). **Never let charcoal burn against the casting sides of the grill, it could damage the grill casting.** Use this for larger amounts of food cooking over the entire area, hotter cooking temperatures, or longer cooking times.
   - Half Firebox Tray: Pile the charcoal on one side of the charcoal tray with enough charcoal so to cover half of the charcoal tray but not higher than tray sides when spread out (about 3 to 4 pounds). Use this for smaller amounts of food, when cooking at milder temperatures or indirect cooking. Use the Broilmaster firebox divider (sold separately) to cook on one small section of your grill.



(Divider Accessory Shown)
Figure 16

Place the divider between the grates and in the holding tabs on the frame. This will separate the firebox in half for better control. Note: Divider must be removed to slide out ash tray.

4. Fully open both lower air intake vents.
5. With the lid open and the charcoal piled in tray, use natural charcoal starter cubes, a charcoal chimney start or an electric charcoal starter. Always follow the manufacturer's warnings and instructions. **Do not use lighter fluid (it will void the warranty).**
6. After coals have been lit for about seven to ten minutes, or when several coals are burning, close the lid and, with the dial open fully, swing open the smoke vent on top full for maximum air flow. Let burn with lid closed for about five minutes or until most coals are burning.
7. Carefully open the lid and spread coal as desired with metal rod or optional ash tool. **WARNING: Wear heat resistant gloves when handling hot grill. Hot grill could cause severe burns.** Replace the cooking grids at the desired height and close the lid.
8. When the heat indicator reaches the desired temperature, reduce the air flow by adjusting the top smoke vent and the lower air intake vents. Adjust air vents during cooking to control and fine tune temperatures.

Adding Charcoal or Wood Flavoring Chunks

1. Add charcoal to maintain or to increase cooking temperatures. Or add wood flavoring chunks for a special wood flavor.
2. With heat resistant gloves or oven mitts carefully open the reload door. Use caution since flames may flare up when air comes in contact with fire. Always slightly crack one or two inches a few times before fully opening to introduce fresh air slowly.
3. With a set of long-handled cooking tongs, add charcoal or wood chunks through the reload door opening. When finished, close and latch the reload door. **Always keep doors closed while in use. Open only when needing to reload.**

Shutting the Grill Down

1. When finished cooking, close the lid and close both top and bottom vents completely. The fire will self extinguish. **Never use water to extinguish the coals.** It may take several hours for the grill to cool down due to the thick heavy casting holding in the heat.

Restarting the Grill

1. When restarting the grill, most of the charcoal that was started with will still be in the charcoal tray if the vents were closed after previous use. The charcoal can be reused. With the ash tool, stir the charcoal so that any ash build-up falls through into the ash pan. Add more charcoal as necessary to fill the tray as described in the lighting instructions.
2. Empty the ash pan into an approved metal container and replace.

MAINTENANCE AND CLEANING

⚠ WARNING
Never clean a hot grill. Make sure that the grill is cool and all coals are completely extinguished prior to removing any parts. A hot grill could cause severe burns.

⚠ WARNING
Accumulated grease is a fire hazard. Empty ash tray before each use and clean any grease build-up as needed.

Grids
The grids are best cleaned with a long handled brass or stainless steel brush (NOT STEEL) during the preheating period.

Inside the Grill
Remove cooking grids charcoal frame, grates and ash pan. Use a brass brush and or scraper to clean and loosen debris from the bottom sides and lid. Be careful not to damage gasket material. Use a wet dry vacuum to pick up loose debris.
If desired you can wash the inside of the grill. Wash the inside with a mild detergent and warm water and scrub using a brass brush. Be careful not to damage gasket material. Rinse well and wipe dry.

Ash Pan
Any grease build-up should be scraped out with a putty knife or scraper tool, and the debris brushed into a non-combustible container. Wash with a mild detergent and warm water. Rinse well and wipe dry.

Grill Exterior
Clean regularly with a solution of mild detergent and warm water. Touch up paint is available from your dealer. Broilmaster protective covers are recommended. Stainless steel can be cleaned with a spray on stainless steel cleaner found in most hardware stores or home center.

IMPORTANT!
Do not use harsh or abrasive cleaners on the exterior of your grill or mounting. This could damage the paint or finish on the grill.

Heat Indicator Calibration
1. The heat indicator can be calibrated if needed. Remove the heat indicator from the grill and place the probe end in a pot of boiling water. It should read 212 degrees. Set the heat indicator by turning the nut on the back slightly until it reads 212 degrees, and recheck again.

Gasket
The gasket material installed on the lid and doors is designed to last for years under normal use. If the gasket shows signs of deterioration or excessive wear, it should be replaced using the appropriate Broilmaster Replacement Gasket Kit:

DPP307 Door Gasket Kit
DPP308 Lid Gasket Kit

Gasket Replacement Instructions

⚠ WARNING
Make sure that the grill is cool and all coals are completely extinguished prior to removing any parts or servicing. A hot grill could cause severe burns.

1. Ensure the grill is cool before starting.
2. Remove the cooking grids.
3. With a flat edged scraping tool or putty knife, remove the old gasket material.
4. Remove any gasket or adhesive residue with household adhesive remover. Always follow the manufacturer's safety instructions when using these products.
5. Allow the grill to dry for 30 minutes.
6. Replace the gasket material by removing the backing tape from the new gasket. Take care to not touch the adhesive side. Starting in a rear corner, lay the gasket along the outer edge and press firmly. Do not pull or stretch the gasket when applying.
7. Trim any excess gasket material as needed.
8. Close the lid and/or doors and let dry for 24 hours.

IMPORTANT! Initial Use: The first time the grill is used with the new gasket, operate the grill at temperatures of 350 to 400 degrees maximum. This will season and set the gasket adhesive properly. Let burn for at least 60 minutes.

COOKING TIPS

Cook Food To Proper Temperatures

Cooking food safely requires that you raise the internal temperature of the meat high enough and for a long enough period of time to kill any food-borne bacteria that may cause illnesses.

Color is not the best indicator that food is safe to eat. Use a high-quality probe thermometer to be sure your food is properly cooked. Place the tip of an instant-read thermometer into the center of the thickest part of the food but at least 1/2 inch deep. Read the temperature after about 10 seconds. Follow the temperature guidelines for the type of food you're cooking.

The following guidelines are from the U.S. Food and Drug Administration Center for Food Safety and Applied Nutrition.

COOK TO INTERNAL TEMPERATURE			
Category	**Food**	**Temperature (°F)**	**Rest Time**
Ground Meat & Meat Mixtures	Beef, Pork, Veal, Lamb	160	None
	Turkey, Chicken	165	None
Fresh Beef, Veal, Lamb	Steaks, roasts, chops	145	3 minutes
Poultry	Chicken & Turkey, whole	165	None
	Poultry breasts, roasts	165	None
	Poultry thighs, legs, wings	165	None
	Duck & Goose	165	None
	Stuffing (cooked alone or in bird)	165	None
Pork and Ham	Fresh pork	145	3 minutes
	Fresh ham (raw)	145	3 minutes
	Precooked ham (to reheat)	140	None
Seafood	Fin Fish	145 or cook until flesh is opaque and separates easily with a fork.	None
	Shrimp, lobster, and crabs	Cook until flesh is pearly and opaque.	None
	Clams, oysters, and mussels	Cook until shells open during cooking.	None
	Scallops	Cook until flesh is milky white or opaque and firm.	None

QUICK TEMPERATURE REFERENCE

TEMP. RANGE	COOKING TYPE	TOP SMOKE VENT	LOWER AIR VENTS
220°-275°	SLOW COOKING / SMOKING *		
300°-375°	BAKING / ROASTING		
400°-475°	BAKING / ROASTING		
500°-600°	GRILLING / SEARING		

OPEN AREA IS SHADED

The above vent adjustments are a guide. The temperatures may vary due to wind, outside ambient temperatures and amount of charcoal used. You may have to set and adjust to suit your conditions.

*Low temperatures are best achieved by using the divider accessory DPA304 and controlling the air on one side.

Your Broilmaster Premium Grill is identified by model number and serial number. This information is provided on a product identification label located on the grill's control panel. For your convenience, complete this section for future reference when contacting your dealer.

Model No. _____ Dealer _____

Serial No. _____ Dealer Phone No. _____

Gas Type: Propane _____ Natural _____ Date of Purchase _____

BROILMASTER®
PREMIUM GRILLS

BROILMASTER
A Division of Empire Comfort Systems, Inc.
918 Freeburg Ave.
Belleville, Illinois 62220
VISIT OUR WEB SITE AT WWW.broilmaster.com
If you have a general question about our products, please e-mail us at info@empirecomfort.com.
If you have a service or repair question, please contact your dealer.